

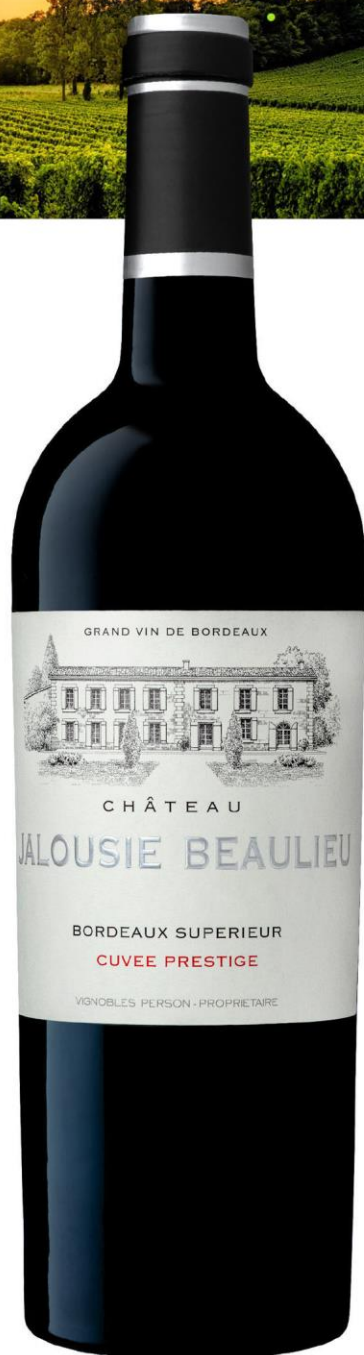
TECHNICAL SHEET

Château Jalousie Beaulieu

BORDEAUX SUPERIEUR RED

CUVÉE PRESTIGE 2022

Well-balanced, Intense, Complex



Commune: Galgon

Soil: clay-gravel slopes

Density: 5000 vines/hectares

Average age of vines: 45 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing of the soil in order to preserve biodiversity.

Disbudding, manual leaf stripping and green harvesting.

Selected plots of old vines.

Harvesting at perfect maturity with a sorting of the grapes.

Certified HVE 4 : for the Environment



Vinification: Destemming, crushing and vatting.

Maceration and gentle pumping over operations to extract colour and fruit. Fermentation in temperature-controlled stainless-steel vats.

The maceration is protracted in order to obtain a rich and concentrated wine (35 days)

Blend: 100% Merlot

Alcohol %: 14.5% vol

Production : 200 000 bottles

Ageing: 14 months ageing with French oak.

Bottled at the château on our own bottling line.

In Process IFS for Food Safety :



Tasting notes: The aromatic bouquet expresses lovely notes of black fruit with morello cherry aromas, followed by luscious notes of chocolate and coffee.

The palate unfolds with great precision. The wine is unctuous and offers us a big, firm body with a great richness and a wonderful overall balance.

Can easily be cellared for 10 to 15 years.

Food pairing : This wine match perfectly for your dinner, barbecue with your family and friends. (beef, duck, porc, cheese...)

Awards:

- 90 Points by James Suckling
- 1 Star by Guide Hachette 2024
- Gold medal Challenge International of wine 2025



VIGNOBLES
JALOUSIE BEAULIEU

FAMILLE PERSON DEPUIS 1910

ONE FAMILY, ONE AMBITION, STRONG VALUES

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